



Created and Supervised
by
TRADER VIC'S

for the



Savoy Hilton

FIFTH AVENUE BETWEEN 58TH AND 59TH STREETS
NEW YORK

**IT IS MY PLEASURE
TO OFFER YOU THESE DRINKS.
SOME I HAVE GATHERED AT THEIR ORIGIN
AND OTHERS ARE
MY OWN CONCOCTIONS.**

Small *For those who desire a small drink to whet the appetite:*

BACARDI 1.00
Bacardi at its best . . . with Lime and Grenadine

BARBADOS COCKTAIL 1.00
A Daiquiri made with fine Barbados Rum

GIMLET 1.00
Dry Gin and Roses Lime Juice . . . a Monk Antrim Special

HONOLULU 1.50
The Drink of the Islands . . . a smooth concoction of Rum and Pineapple with a lemon accent

JAMAICA FLOAT 1.00
For devotees of fine Jamaica Rum

KONA GOLD 1.00
A frosty presentation of fine Jamaica Rum

MR. NEPHEW'S DAIQUIRI . . . 1.25
With 15-year-old Special Reserve Rum

LA FLORIDA 1.25
A subtly flavored light Rum Cocktail from La Florida Bar in Havana

PINK GIN 1.00
Gin and Bitters in a smooth blend

SIBONEY 1.25
A great Caribbean cocktail named after the original Siboney Indians

SIEGERT'S BOUQUET 1.00
Siegert's Rum of Trinidad and a blending of liqueurs with Lemon make this a tart yet sweet cocktail

TRADER VIC'S COCKTAIL . . . 1.00
A simple rum cocktail

TRADER VIC'S DAIQUIRI . . . 1.50
A frosted version

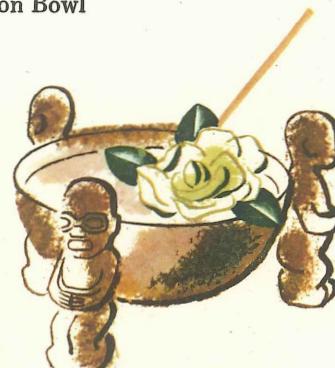
Large *The ancient Polynesians' ceremonial Luau drinks were served in festive communal bowls. We offer our interpretation of the time-honored custom:*

KAVA BOWL (for four persons) 5.00
Light and aromatic rums, fruit juices, Grenadine and Liqueurs, served in a communal bowl with 20-inch straws

SCORPION (for four persons) . 5.00
A festive concoction of Rums, Fruit Juices and Brandy, with a whisper of Almond, bedecked with Gardenias and served with long straws

TRADER VIC'S RUM CUP (for two) 3.50
A frosty froth of fine Rums, Orange, Lemon and Lime with Liqueurs, served in a Scorpion Bowl

TIKI BOWL (for one or two persons) . . . 1.95
A delightful punch served in earthen bowl supported by three Tikis—replicas of authentic Tahitian gods



*Pirates, Buccaneers and B
with their drinking. For then*



TRADER VIC'S SLING 1.65
Sloe gin, dry gin, lime with subtle flavor-
ing . . . persuasive ammunition for
toppling giants

NAVY GROG . 1.95
A truly great drink...a
blend of fine Rums and
Tropical Fruits with an
accent of Pimento Dram



Medium *And now we come
to those drinks of medium
strength and larger volume than
a cocktail, which to me are de-
lightful.*

BAMBOO PUNCH 1.75
Light and dark Rums spiked with Austral-
ian Passion Fruit Nectar, Lime and
Liqueurs.

BARBADOS PUNCH 1.35
A simple punch — Barbados rum makes
the difference



KAMAAINA .1.75
"Old Timer" to you...
served in a ceramic
coconut.

KONA NIGHTINGALE 1.50
Named after the little braying jackasses
of Honolulu . . . it has a kick like one!

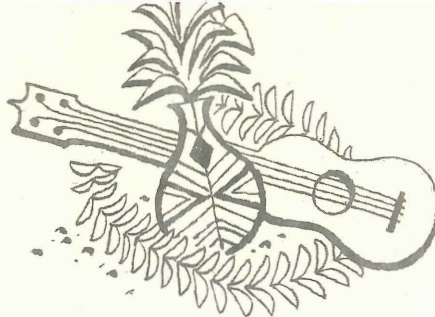
MAUI FIZZ 1.35
Aristocrat of the Islands . . . Rum and
Pineapple in a cold froth

MOJITO 1.75
A Rum Mint Julep

PINO PEPE 1.85
Lethel but smooth — pineapple at its
best

PISCO PUNCH 1.25
A delightful blend of Pisco Brandy and
Pineapple

RAMOS FIZZ 1.35
That famous drink of New Orleans for
which I thank Albert Martin



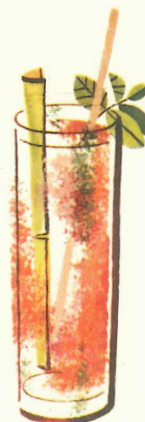
**DOCTOR FUNK
OF TAHITI . . . 1.75**
A truly Tropical Drink, orig-
inating in Papeete and redolent
of French Rums and Absinthe



**GUN CLUB
PUNCH . 1.75**
Duck Hunters' Special
...a blend of dark and
light Rums with Fruit
Juices



MAI TAI . 1.85
This means "the best"
in Tahitian...and it is.
15-year-old Jamaica
Rum makes this so



**TONGA
PUNCH . 1.65**
A famous happy mix-
ture that is always a
favorite

TRADER VIC'S GROG 1.75
A potent blend of tropical fruits and
Jamaica Rum in a man's size goblet.

BARBADOS RED RUM SWIZZLE 1.50
A Real "Guzzler"

THE COLONEL'S BIG OPU . . . 2.25
Champagnes pleasantly spiked with Gin,
Liqueurs and Lime

EASTERN SOUR 1.85
A magnificent drink . . . fine Bourbon
with crushed Orange, Lemon and Ice

KONA SWIZZLE 1.50
A blend of Rums, Lime and Liqueurs
swizzled to a frost

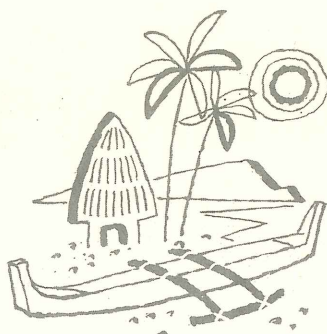
PIMM'S CUP—No. 1, 2, 3 and 4 . 1.50
As made in Straits Settlements

PLANTER'S PUNCH 1.75
A tropical tradition . . . Jamaica formula
from Montego Bay

RAFFLES BAR GIN SLING . . . 1.95
From Singapore . . . Gin, Lime, Liqueurs
and Ginger Beer make this outstanding

ng

eachcombers never bandy
we offer:



**SAMOAN
FOG CUTTER . . . 1.85**
A potent vaseful of Rums,
Fruits and Liqueurs . . let the
drinker beware



MOLOKAI MIKE 1.75
Two drinks in one

BABALU . . . 1.75
Old debbil Rum conjures
throbbing drumbeats and
black magic



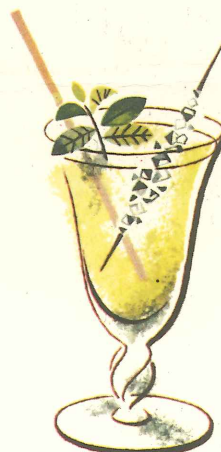
POGO STICK . . 1.65
A refreshing blend of gin
with pineapple and grape-
fruit juice . . . a real romper!



**SCORPION
(Individual) . 1.85**
Honolulu's favorite li-
bation. Light Rums re-
place the Okolehau and
a Gardenia lends en-
chantment

RANGOON RUBY 1.50
No sissy drink this . . . Vodka with a
tang of fresh Cranberries

**QUEEN'S PARK
SWIZZLE . 1.95**
Toast of the Caribbean.
Dark, rich Rums and
Tropical Fruits make
this a potent but palat-
able drink



**RHUM
COSMO . 1.50**
Fine Hawaiian Rum
blended with Pineapple
and fresh limes

SHARK'S TOOTH 1.35
With a bite like one

RUM, GUM AND LIME 1.00

SUFFERING BASTARD 1.95
A forthright blend of Rums, Lime and
Liqueurs with an affinity for Cucumber
. . . formula from the Sheppard's Hotel
in Cairo

SAMSON'S DILLY 1.00
A real Chest Expander

TIKI PUKA PUKA 1.95
This is strictly on the kini popo . . .
lavishly served in a crystal bowl with a
Gardenia and the scent of Orange Blos-
soms

TAHITIAN PEARL 1.50
Ambrosia with
a pearl!



TORTUGA 1.85
Sir Henry Morgan's Own — rugged but
right

WHITE WITCH 1.65

TRADER VIC'S OWN PUNCH . 1.75
Fresh Fruit, fine Jamaica Rum with a
fillip of Almond

TUTU RUM PUNCH 1.50
The Grandparent of all Rum Drinks!

**TRADER VIC'S
PASSION PUNCH 1.75**
A robust libation with the opulence of
"down under"

PORT LIGHT 1.75
A Sailor's delight with Bourbon

ZOMBIE 1.85
Our version of Don the Beachcomber's
original lethal libation . . . a real dirty
stinker

STARBOARD LIGHT 1.75
Scotch concocted for Admirals

WAHINE 1.75
Rum and Vodka in a perfect blend . . .
in a ceramic cocoanut.

Hot *Hot grog has warmed the
the cockles of many a stout heart
for hundreds of years. With
this in mind I offer:*

BLACK STRIPE 1.25
Fine Jamaica Rum, Honey, crushed
Cherries and Spices . . . Steaming Hot



**TRADER VIC'S
HOT BUTTERED RUM** 1.25
Famous at Trader Vic's for 20 years . . .
strong, spicy and not too sweet

CARIBBEAN HOT SWIZZLE . . . 1.00
A strong man's drink . . . tart

**COFFEE
DIABLO**
1.25



**COFFEE
GROG** 1.25
Hot Coffee, strong Rum fused with
Cream of Coconut . . . served in a Head-
hunter's Mug

FALKLAND ISLANDS WARMER 1.25
A concoction of Drambuie served in the
Falkland Islands when those good people
have a chill and are upset

HOT RUM COW 1.25
A wonderful nightcap

SKULL AND BONES 1.25
Full-flavored and invigorating . . . to
warm the inner man

NORTHWEST PASSAGE 1.25
A salute to Kenneth Roberts who made
Hot Grog famous in his immortal book
by this name

TAHITIAN COFFEE 1.25
A delectable blend of Rum and Coffee
with a special Cream Topping

Weak *Throughout the
world many delightful crea-
tions have been made without
liquor or with small amounts
for flavoring, a few of which I
offer here:*

BANANA COW 1.00
For butterflies in the opu

PINO FRIO (without rum) 75c

PINO FRIO (with rum) 1.00
Rum and Pineapple . . . refreshing

**QUEEN CHARLOTTE
FRUIT PUNCH** 75c

RUM COW 1.00
Take before or after exposure

After Dinner *Those small
concoctions which complete a
dinner:*

ALEXANDER 1.25

BENEDICTINE AND BRANDY . 1.00

CREME DE MENTHE FRAPPE . 1.00

CUCUMBER 1.25

EISENHOWER 1.25

GRASSHOPPER 1.25

GREEN STEM 1.25

HARBOR LIGHT 1.25

PINK CLOUD 1.25

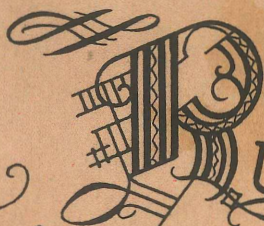
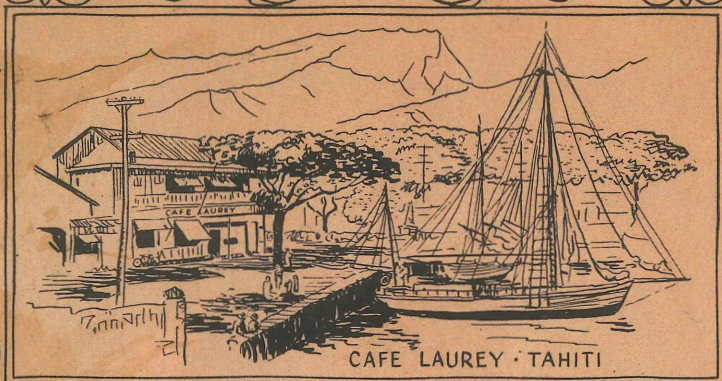
STINGER 1.25

TRADER VIC'S PAU 1.25

TRADER VIC'S AFTER DINNER 1.25

WHITE CORAL 1.25





RUM THE SPIRIT OF THE AGES

It is always with great pleasure that I look back and reminisce on the important part that Rum has played in the molding of empires.

In the days of the ancients rum was drunk straight, or as a hot drink in cold weather, in England and the northern parts of our own country. Not satisfied with the strength of ordinary rum, the hearties drank Demerara Rum from British Guiana, straight, at 150 proof—God bless 'em! However, in the last half century rum and its mixtures have become famous among drinking people throughout the world. Unlike most of the distilled spirits of our times, specialists in the art of mixing rum drinks have arisen in centers of population and have become famous for their delicious creations made from rum. It is my pleasure to have drunk, in their original home, some of these concoctions that are offered at my bar.

In reviewing some of the outstanding mixologists throughout the world, I recall to you Pimm's Bar of London whose punches and mixtures served to His Majesty's forces are known throughout the empire and today are sold in bottle form under the name of Pimm's Cups. Then there is a little bar called Prospect of Whitby which has some outstanding drinks and in its efforts to please has become outstanding on the European continent.

We doff our hats to Frank Meier, formerly of the Ritz bar in Paris, not alone as a bartender par excellence but also as a great gentleman.

On our own continents it is best to begin with the Queen's Park Hotel, Trinidad, whose Queen's Park Swizzle is the most delightful form of anaesthesia given out at the present time. Olafsson's punch of Haiti has made the Haitian rum famous. Kelly's Bar on the Sugar Wharf, Jamaica, is famous for its Planter's Punch and Planter's cocktail, both of which have helped to glorify this spirit.

The greatest master of rum-mixing in all the West Indies, I can truthfully say, is Constantine at La Florida Bar, Havana. To him we owe our present Daiquiri and Cuban Presidente. He is also the originator of the Pino Frio. Travelers to Havana who do not visit La Florida have not fully seen Havana.

In our own country there was one grand old man who, many, many people will agree with me, was outstanding in this world of ours. It always gives me great pleasure to mention the late Albert Martin of the Bon Ton Bar on Magazine Street, near the old stock exchange in New Orleans. His rum cocktails were the finest obtainable, and if one desired a true Ramos Fizz in New Orleans, Albert Martin was the only man I know who could make it properly.

There is one other person I would like to mention who has done much to bring back the fine art of eating and drinking in our country. He has studied the mixtures of various rums; he has also become a collector of rums and at his bar may be found every type and brand of rum that this world produces. Some of the old ancients, fifty and sixty years old, true treasures to any rum connoisseur, may be had there for the asking. I salute Don the Beachcomber of Hollywood, the originator of such outstanding drinks as the Zombie and Missionary's Downfall.

Many of our later rum bars and also manufacturers of rum claim origination of their drinks. However, most of their concoctions have been taken from Don the Beachcomber or Albert Martin or Constantine of La Florida. Again I salute Don the Beachcomber as the outstanding rum connoisseur of our country.

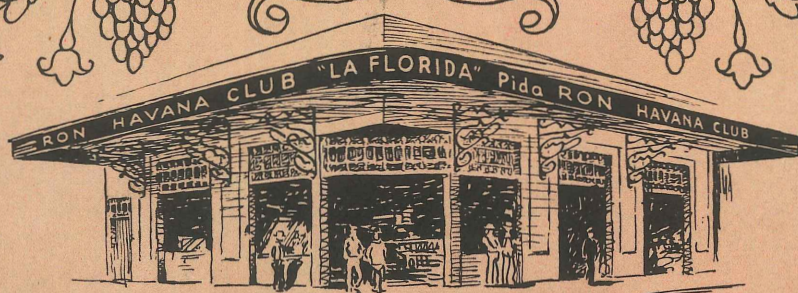
Much time and consideration have been spent to obtain and bring to you many original formulas and some of my own mixtures which I offer here for your pleasure.

Trader Vic

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DON THE BEACHCOMBER



ALBERT MARTIN'S
BON TON BAR
NEW ORLEANS